

| PRODUCT INFORMATION | | | | | | | |
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PINEAPPLE FLAVOUR 2664 NA-WS

DESCRIPTION

A light yellow colour to orange tinge colour liquid with a sweet aromatic fruity distinctive smell of ripe pineapple.

Specific gravity at 25°C : 1.025 - 1.030

APPLICATION

This flavour is designed for all applications involving a stronger degree of heat other than beverage applications.

Recommended Dosage

- Hard Candy : 0.15% + 0.6% - 0.8% Citric Acid
- Jams / Fillings : 0.1%
- Jellies / Chew Candies : 0.1%
- UHT Drinks / Milk : 0.05% - 0.1%

LEGAL STATUS/COMPOSITION

This flavour is compounded from ingredients that are natural, nature-identical which are FEMA GRAS with Propylene Glycol USP as solvent.

CLASSIFICATION

It is classified as nature-identical in all countries.

STORAGE AND SHELF LIFE

This product is very stable and has a shelf life of two years if kept in a cool place away from direct sunlight.

PACKING

- 25kg plastic drum
- 5kg plastic container pack in a carton of 4 x 5kg
- 1kg plastic container pack in a carton of 6 x 1kg